



**Model MB**

# **MB BREAD SLICER TECHNICAL MANUAL**

**SPECIFICATION SHEET  
INSTALLATION INSTRUCTIONS  
OPERATION INSTRUCTIONS  
CLEANING INSTRUCTIONS  
MAINTENANCE INSTRUCTIONS  
TROUBLE SHOOTING INSTRUCTIONS  
WIRING DIAGRAMS  
CATALOG OF REPLACEMENT PARTS  
RECOMMENDED SPARE PARTS LIST**

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Item # \_\_\_\_\_

## Model MB

### Countertop Bread Slicer



Countertop Bread Slicer Model MB



**Model MB**



### Safety and Convenience Features

Berkel Model MB bread machine slices soft and hard crusted loaves with consistent precision and handles loaves to 15-1/2" (394 mm). Models are available in a 3/8" (10 mm), 7/16" (11 mm), 1/2" (13 mm), or 3/4" (19 mm) pre-set slice thickness. Its compact design saves on counter space and is simple to operate. Simply place a loaf in the MB and lift the operator lever. The motor starts and the blades begin to move back and forth, cutting gently and cleanly from the top. The unit features a convenient front-mounted, stainless steel bagging trough and easy access, removable scrap pan. The independently mounted blades are a special heat-treated, alloy carbon steel and are easily replaceable. The MB features a Sky White, polyester powder coat finish and all product contact areas are stainless steel for easy cleaning.

### Standard Features

- ▶ Compact design requires minimal counter space
- ▶ Convenient operator lever starts motor and initiates precise cutting action
- ▶ Slicer is available in 3/8" (10 mm), 7/16" (11 mm), 1/2" (13 mm), or 3/4" (19 mm), pre-set slice thickness
- ▶ Slicing is completed in approximately 8 seconds per loaf depending on size and bread type
- ▶ 1-speed, 1/3 HP, totally enclosed and permanently lubricated knife motor
- ▶ Furnished in 115/60/1, 6.2 amp, AC, ETL listed
- ▶ The unit handles loaves up to 15-1/2" (394 mm) long
- ▶ Special heat-treated, alloy carbon steel blades are independently mounted and can be easily replaced
- ▶ Finish is Sky White, polyester powder coat and all product contact areas are stainless steel
- ▶ Easy access, removable front scrap pan
- ▶ Convenient front-mounted, stainless steel bagging trough
- ▶ Toggle type, on/off switch with safety guard
- ▶ Red light indicates the unit is plugged in
- ▶ Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

### Accessories

- ☐ 4" Extension NSF legs (set of 4)

**Approved By:** \_\_\_\_\_  
**Date** \_\_\_\_\_

**Berkel Company • 4406 Technology Drive • South Bend, IN 46628-9700**  
**574-232-8222 • 800-348-0251 • FAX 888-888-2838 • www.berkel.com**



# Model MB

## Countertop Bread Slicer

Model No.	Cutting Capacity	Slice Thickness	Speed/Loaf	Product Dimensions		
				Width A	Depth B	Height C
<b>MB</b>	15-1/2" (394 mm) length	3/8" (10 mm) 7/16" (11 mm) 1/2" (13 mm) 3/4" (19 mm)	Approx. 8 seconds	24-1/2" (622 mm)	27" (686 mm)	18-9/16" (471 mm)

Motor	Electrical	Weight	Box Dimensions		
			Width	Depth	Height
1-speed 1/3 HP	115/60/1	Net 185 lbs. (84 kg) Ship 215 lbs. (98 kg)	32" (813 mm)	30" (762 mm)	27" (686 mm)

### Specifications

**Motor:** 1-speed, 1/3 HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

**Electrical:** Furnished in 115/60/1, 6.2 amp, AC, ETL listed.

**Finish:** Sky White, polyester powder coat. All product contact areas are stainless steel.

**Speed:** Approximately 8 seconds per loaf depending on loaf size and bread type.

**Cutting Capacity:** Loaves up to 15-1/2" (394 mm) in length.

**Slice Thickness:** Produces clean and consistent cuts of hard or soft crusted breads. Available in 3/8" (10 mm), 7/16" (11 mm), 1/2" (13 mm), or 3/4" (19 mm), pre-set slice thickness.

**Blades:** Special heat-treated, alloy carbon steel blades are independently mounted and can be replaced easily.

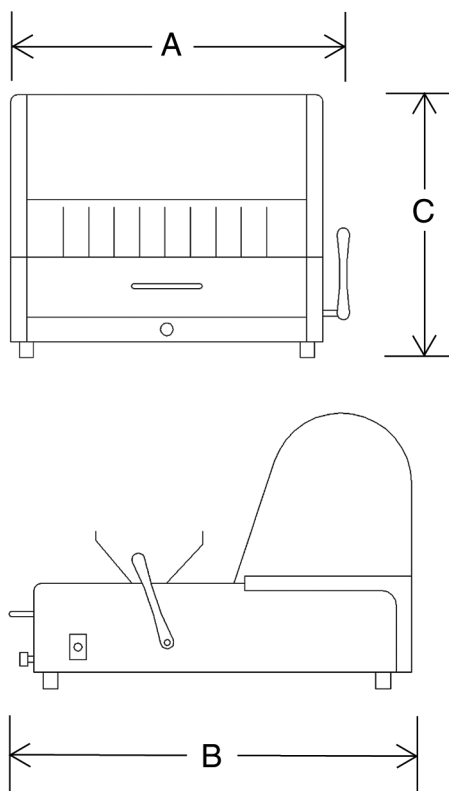
**Bagging Device:** Convenient front-mounted, stainless steel bagging trough.

**Scrap Pan:** Easy access, removable, front scrap pan.

**On/Off Switch:** Toggle type, on/off switch with safety guard. A red light indicates the unit is plugged in.

**Cord and Plug:** Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle.

**Warranty:** All parts, service and travel coverage for one year, excluding wear items.



As we continually strive to improve our products, specifications are necessarily subject to change without notice.

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*The Choice of Experience*

# OWNER/OPERATOR MANUAL



## MODEL MB BREAD SLICER

### NOTICIA IMPORTANTE

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas al pie de la letra cuando utilice esta máquina.

### IMPORTANT NOTICE

This manual contains Important Safety Instructions which must be strictly followed when using this equipment.

**BK46706 (February 2002)**

# BEFORE USING THIS EQUIPMENT

Berkel's slicers are designed to slice bread and other food products safely and efficiently. However, unless the operator is properly trained and supervised, there is the possibility of a serious injury. It is the responsibility of the owner to ensure that this slicer is used properly and safely, strictly following the instructions contained in this manual and any requirements of local law.

No one should use or service this slicer without proper training and supervision. All operators should be thoroughly familiar with the procedures contained in this manual. Even so, Berkel cannot anticipate every circumstance or environment in which its slicers will be used. You, the owner and operator, must remain alert to the hazards posed by the function of a slicer—particularly the sharp reciprocating blades. No one under 18 years of age should operate this equipment. If you are uncertain about a particular task, ask your supervisor.

This manual contains a number of safe practices in the General Safety Instruction Section. Additional warnings are placed throughout this manual. **WARNINGS RELATED TO YOUR PERSONAL SAFETY ARE INDICATED BY:**

## WARNING

If any warning label, wall chart or manual becomes misplaced, damaged or illegible, please contact your nearest distributor or Berkel directly, for a free replacement.

Remember, however, **THIS MANUAL OR THE WARNING LABELS DO NOT REPLACE THE NEED TO BE ALERT AND TO USE YOUR COMMON SENSE WHEN USING THIS SLICER.**

# TABLE OF CONTENTS

	<i>Page</i>
General Safety Instructions .....	2-3
Equipment Identification .....	4
Intended Uses and Safety Characteristics .....	5
Unpacking and Installation .....	5
Operation .....	6
Cleaning and Sanitizing .....	7
Maintenance .....	7
Troubleshooting .....	8
Repair Parts/Repair Service .....	8
Specifications .....	9
Optional Equipment .....	9
Warranty .....	10

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## BERKEL COMPANY

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Berkel Company

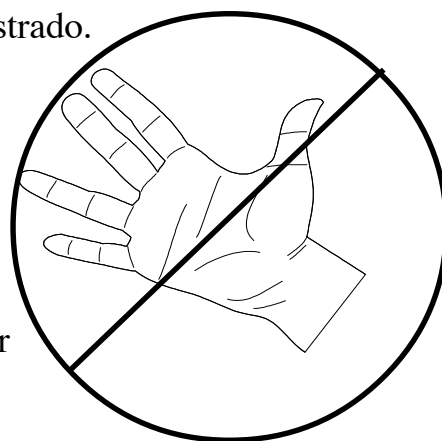
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# **PELIGRO**

## **CUCHILLA FILOSA**

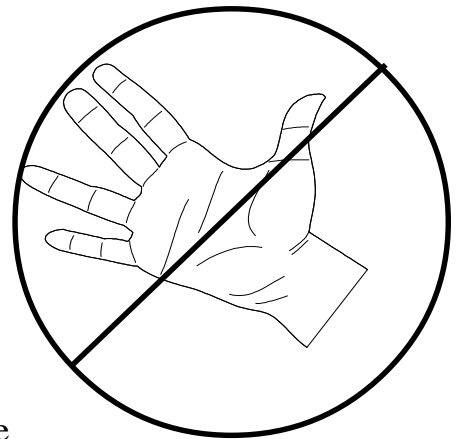
**para evitar serios accidentes a su persona siga las instrucciones de este manual y**

1. NUNCA utilice esta maquina sin previa instruccion y autorizaciòn de su supervisor.
2. SIEMPRE vea que la base del recipiente este bien atornillada y bien apretada.
3. LOS PROTECTORES deben estar en su lugar, ANTES de enchufar y conectar la maquina.
4. USE SIEMPRE el enchufe de tres clavijas suministrado.
5. NUNCA use nada mas ademas que el prensador para alimentar la maquina.
6. PARE LA MAQUINA INMEDIATAMENTE si algun material extraño cae entre el recipiente. Apague y desenchufe la maquina antes de remover el material extraño.
7. MANTENGA la manos, los brazos, el cabello y ropa suelta LEJOS de las partes en movimiento.
8. NUNCA heche a andar la maquina para remover la cuchilla y el plato.
9. APAGUE Y DESENCHUFE LA MAQUINA del tamacorriente antes de limpiar, sanitizar, o darle servicio.
10. UTILIZE SOLAMENTE los platos y cuchillas suministradas por el fabricante.
11. EN CASO de que los membretes de 'PELIGRO' se desprendan de la maquina o sean ilegibles, llame al fabricante o a su representante de service Berkel para que lo reemplace sin cargo.

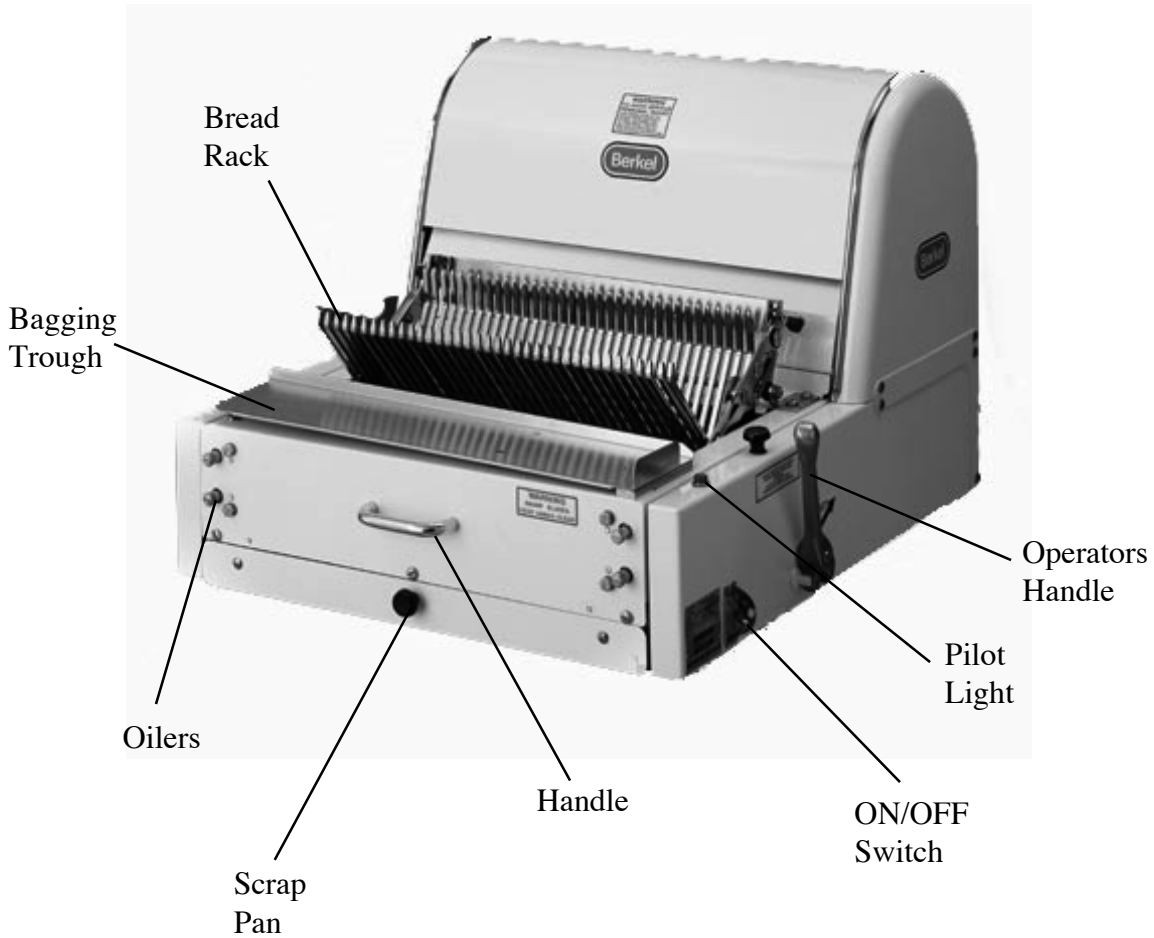


**! WARNING**  
**SHARP KNIFE BLADE**  
**to avoid serious personal injury**  
**follow all the instructions in this manual**  
**and**

1. NEVER touch this machine without training and authorization by your supervisor.
2. ALWAYS turn off and unplug this machine before cleaning or servicing.
3. ALWAYS use the handle provided to lift the cutting frame assembly and ensure the cutting frame assembly is in its raised and locked position before loading.
4. ALWAYS keep hands away from the cutting assembly area.
5. ALWAYS keep hands, arms, hair and loose clothing clear of all moving parts.
6. SHOULD MACHINE JAM, turn off and unplug before removing obstruction.
7. Make sure all hardware is tight and in place before starting this machine.
8. Machine must be on solid, level surface.
9. ALWAYS use three pronged plug provided.
10. SHOULD any warning label on a machine come off or become unreadable contact the manufacturer or your designated Berkel service location for a free replacement.



# EQUIPMENT IDENTIFICATION



# INTENDED USES AND SAFETY CHARACTERISTICS

## INTENDED USES

The model MB Bread Slicer is designed for cutting the following types of products:

- Bread or dough products
- Onions
- Mushrooms

The following types of items are NOT suitable for slicing on the Model MB Bread slicer:

- Non-food products
- Meats
- Cheeses

## SAFETY CHARACTERISTICS

Automatic shut off at the end of the cutting cycle.

Automatic shut off if the slicer is not level.

## UNPACKING AND INSTALLATION

### WARNING

The slicer is very heavy. To prevent personal injury, never attempt to lift or move the slicer by yourself. Always use a lift truck or get the assistance of another individual.

Note: Immediately after unpacking, check the slicer for shipping damage. If the equipment is found to be damaged, save everything! Notify the carrier within 15 days of delivery.

1. Carefully remove the cardboard carton from around the slicer.
2. Get assistance from another individual and place the slicer in a solid, level location that is free of any obstructions.
3. If the slicer is to be mounted to the optional stand, there are four threaded holes next to the legs. Route 3/8-16 x 1¾ bolts through the stand top and screw into the base of the slicer.
4. The front, right foot is adjustable to aid in leveling the slicer.

### WARNING

To eliminate a potential shock hazard, a properly grounded outlet using the three-pronged plug provided must power this unit. Before plugging the bread slicer in, check your outlet voltage to be sure it complies with the voltage specified on the serial number plate on the bread slicer.

Note: The model and serial number plate is located on the right side of the bread slicer near the master power switch.

## OPERATION

### LOADING THE LOAF

1. Plug the slicer in. The pilot light will illuminate.
2. Turn the ON/OFF switch (the toggle switch on the lower right hand side of the bread slicer) to the “ON” position.
3. Use the handle (positioned on the front of the bread slicer) to raise the cutting frame assembly until it locks in a fixed, raised position and the bread rack pivots forward to its lowered position.

#### WARNING

The slicer blades are now exposed. Use extreme caution around the blades.

4. Place the loaf of bread to be sliced on the bread rack under the raised cutting frame assembly.

### SLICING THE LOAF

1. Lift the operating handle. The operating handle is located on the right hand side of the bread slicer. A sticker on the slicer indicates the direction to move the handle.

#### WARNING

To prevent the possibility of serious cuts, keep your hands away from the cutting frame assembly.

2. The bread slicer is now “ON” and the blades are making a reciprocating motion.
3. The cutting frame assembly will slowly drop to its lowered position; it will take about 8 (eight) seconds to completely slice through the bread.
4. The bread slicer will automatically turn “OFF” when the cutting frame assembly has reached its bottom position.

Note: When cutting hot or soft textured breads, slow down the downward motion of the cutting frame assembly by holding onto the front handle until the blades have cut through the crust.

### Removing the Loaf

1. Wait until the blades have stopped moving.

2. Place your right and left hands against the respective ends of the sliced loaf.
3. Gently squeeze and lift the loaf off the rack and place it on the bagging trough at the front of the bread slicer
4. Slide the bag over the sliced loaf.
5. Push the bread and bag off the trough and set it aside.
6. Continue to slice using the same procedure as just described.

### **WARNING**

To prevent the possibility of serious cuts, be sure to always return the master switch to the “OFF” position when not using the bread slicer.

## **CLEANING AND SANITIZING**

### **WARNING**

To prevent the possibility of serious cuts, do not lift the cutting assembly while cleaning the slicer.

1. Turn the master power switch “OFF” and unplug the slicer from the wall outlet.
2. Wipe the bread crumbs from the following areas:
  - Loading area
  - Blade area
  - Bagging trough
3. Once the above areas have been cleaned, remove and clean the scrap pan.
4. Clean the outer frame daily with a soft cloth moistened with Berkel Food Machine Oil.
5. Spray the slicer with sanitizing solution. Berkel recommends using USDA approved sanitizer, Berkel part number 4975-00400.

## **MAINTENANCE**

This machines greatest enemy is friction.

There are four oil cups located on the front of the bread slicer. Rotate the four outer sleeves clockwise such that the openings are pointed up. This will expose the oil cups. These should be filled

weekly, but possibly sooner if needed, to maintain lubrication. Once oil has been put in the cups, close them by turning clockwise.

## **WARNING**

To prevent product contamination, only use USDA authorized oil. Note: USDA authorized Berkel oil is available in 2 ounce (4675-00182), 16 ounce (4675-00183), and 1 gallon (4675-00184) containers.

# **TROUBLESHOOTING**

## **ELECTRICAL FAILURE**

1. Is the pilot light illuminated?
  - Is the power cord completely plugged into the wall outlet?
  - Check the power cord for cuts or breaks.
  - Are you getting electricity from the wall outlet? Check by plugging in another piece of equipment with the same electrical requirements. Also, check the circuit breaker or fuse.
2. Is the master power switch in the “ON” position?
3. Have you lifted the operating lever as far as possible?

## **BREAD NOT CUTTING PROPERLY**

1. Is the bread rack clear of all foreign material?
2. Are the blades dull or broken? If so, have the blades replaced by your local Designated Berkel Service Location.
3. Does it appear as though the blade rack assembly is falling too fast or slow for the product you are slicing? If so, contact your nearest local Designated Berkel Service Location.

## **MOTOR RUNS BUT NO BLADE MOVEMENT**

1. Broken drive belt. Have the drive belt replaced or adjusted by your local Designated Berkel Service Location.

If the correction of any of the above conditions does not result in a functional bread slicer, call your Designated Berkel Service Location.

# **REPAIR PARTS/REPAIR SERVICE**

Please contact your Designated Berkel Service Location for any repair parts and/or repair service required on your Berkel grinder. Additional information may be obtained from:

Service Support Center  
Berkel Company  
4406 Technology Drive  
South Bend, Indiana 46628-9700  
574/232-8222 · (800) 348-0251 · Fax 574/232-8116

# SPECIFICATIONS

<b>CAPACITY</b>	Loaves up to 15 ½" (394 mm) length. Cycle time is approximately 8 seconds per loaf.
<b>WEIGHT</b>	
<i>Net</i>	210 lbs. (95 kg)
<i>Shipping</i>	240 lbs. (109 kg)
<b>OVERALL DIMENSIONS</b>	
<i>Height</i>	18 9/16" (471 mm)
<i>Width</i>	24 ½" (622 mm)
<i>Depth</i>	27" (686 mm)
<b>SLICE THICKNESS</b>	Either 3/8" (9 mm), 7/16" (11 mm), ½" (13 mm) or ¾" (19 mm) are available
<b>BLADES</b>	Special heat-treated alloy carbon steel
<b>BAGGING DEVICE</b>	Convenient front mounted, stainless steel bagging trough
<b>SCRAP PAN</b>	Removable, easy front access location
<b>LEVELING</b>	Adjustable right front foot
<b>ELECTRICAL</b>	
<i>Motor</i>	1/3 hp, 115 volt, 60 cycle, 6.2 amp
<i>Switch</i>	Toggle type ON/OFF with safety guard
<i>Cord</i>	8' with three-pronged, grounding plug
<i>Pilot Light</i>	Red, indicating slicer is plugged in

## OPTIONAL EQUIPMENT

(at additional cost)

<b>CHROME ONION BLADES</b>	4575-09693
<b>MATCHING STAND</b>	4975-00418 w/o castors 4975-00419 w/ castors
<b>4" EXTENSION LEGS</b>	4975-00052 (set of four)

# WARRANTY

Berkel Company (“Berkel”) warrants to the Buyer of new equipment that said equipment, when installed in accordance with our instructions and subjected to normal use, is free from defects in material or workmanship for a period of one (1) year from the date of sale.<sup>1</sup>

**BERKEL SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.**

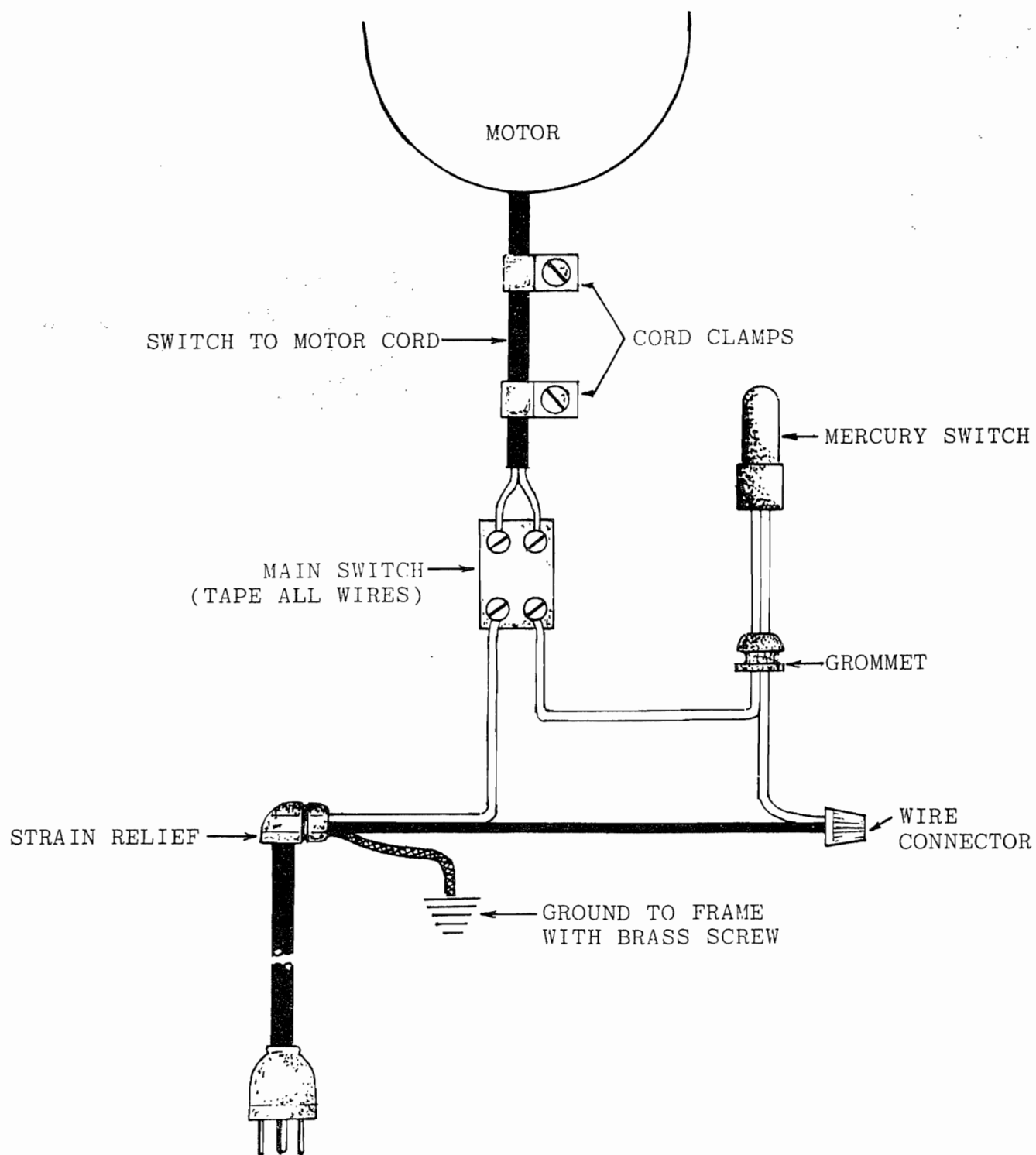
Berkel’s obligation and liability under this warranty is expressly limited to repairing or replacing equipment that proves to be defective in material or workmanship within the applicable warranty period. Berkel or a Designated Berkel Service Location will perform all repairs pursuant to this warranty. Berkel expressly excludes responsibility for incidental or consequential damages to buyer or any third party, including, without limitation, damages arising from personal injuries, lost profits, loss of business opportunity, loss of property, economic losses, or statutory or exemplary damages, whether in negligence, warranty, strict liability or otherwise.

This warranty does not apply to: periodic maintenance of equipment including but not limited to lubrication, replacement of worn blades, knives, stones, knobs, accessories, and miscellaneous expendable supply items, and other adjustments required due to installation set-up or normal wear.

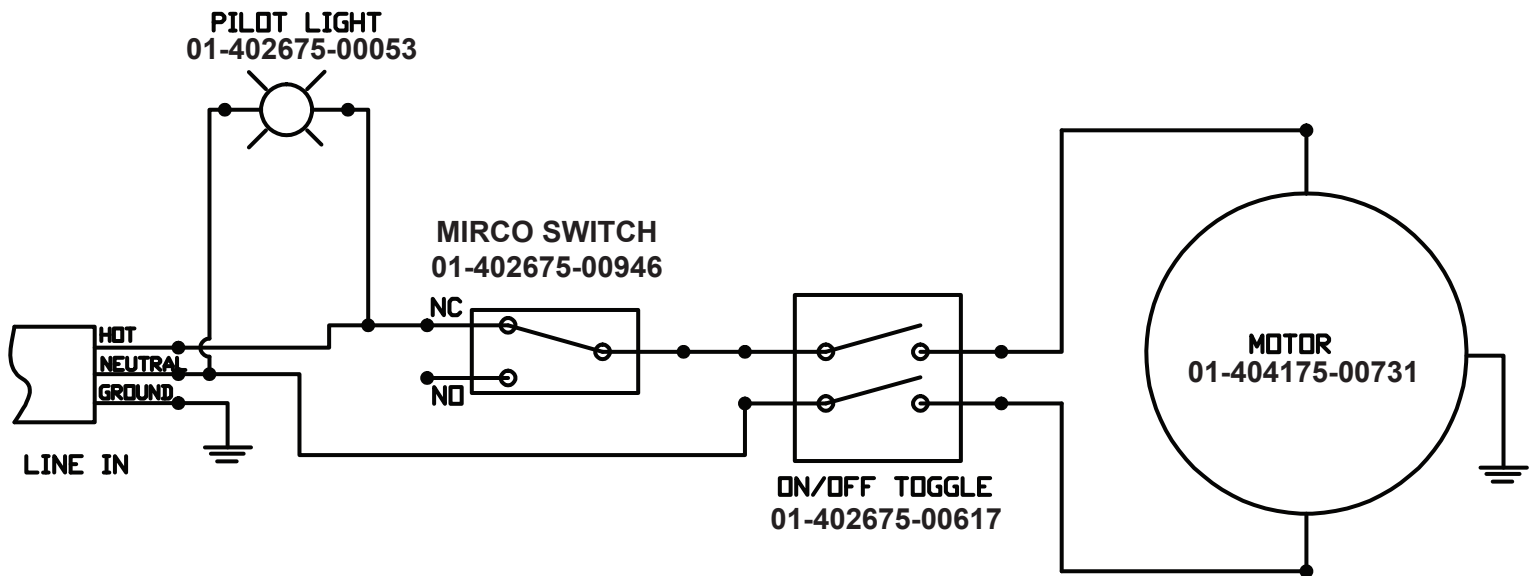
These warranties are given only to the first purchaser from a Berkel Authorized Channel of Distribution. No warranty is given to subsequent transferees.

The foregoing warranty provisions are a complete and exclusive statement of the warranty between the buyer and seller. Berkel neither assumes nor authorizes any persons to assume any other obligation or liability connection with said equipment.

<sup>1</sup> Model 180 slicers carry a 90-day warranty.



**MB BREAD SLICER  
ELECTRICAL WIRING DIAGRAM  
WITH MERCURY SWITCH**



**MB BREAD SLICER  
ELECTRICAL WIRING DIAGRAM  
WITH MICRO SWITCH**

DERIVED FROM 01-409213-00026

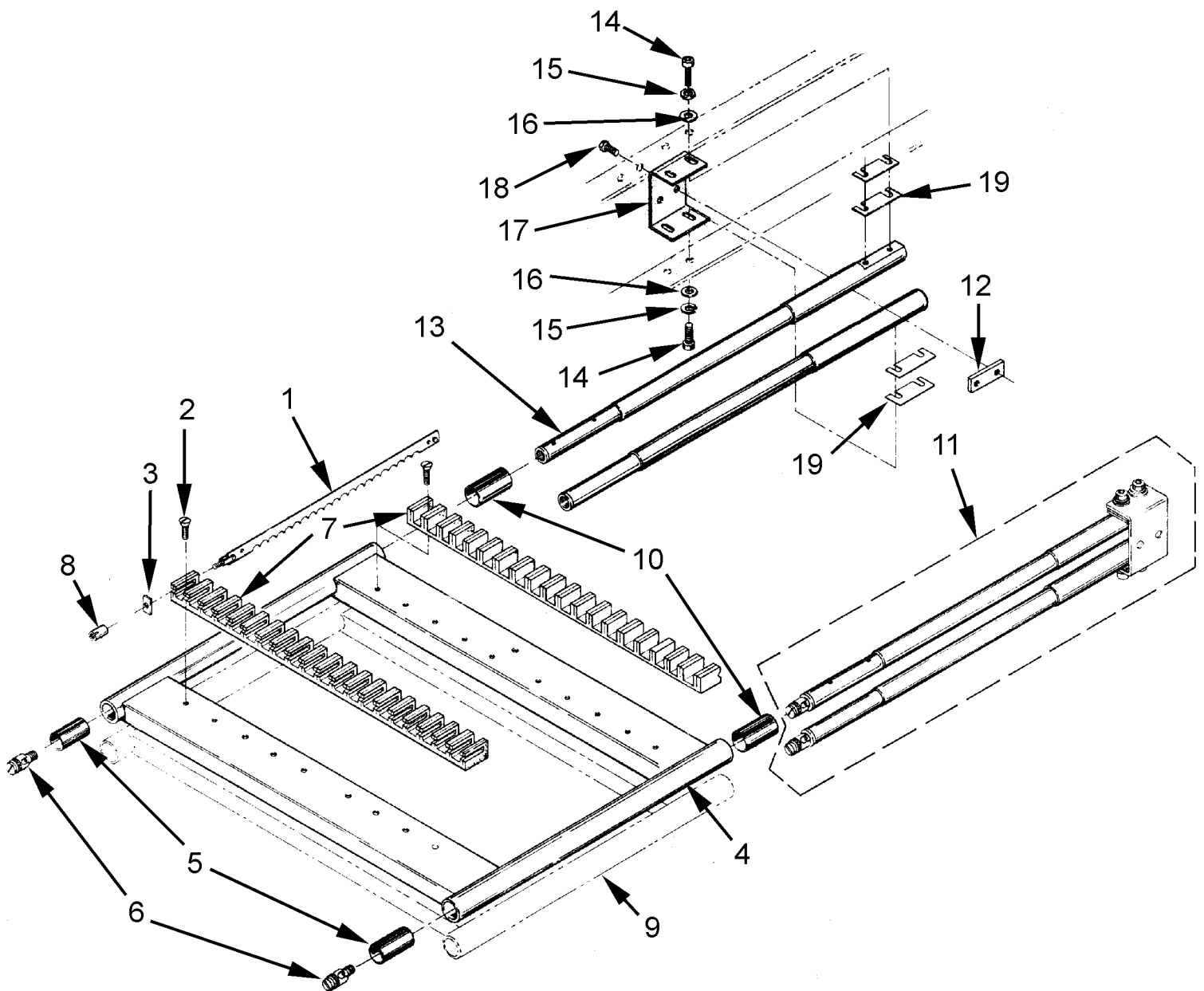
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# Model MB Bread Slicer

## Exploded Views and Parts List

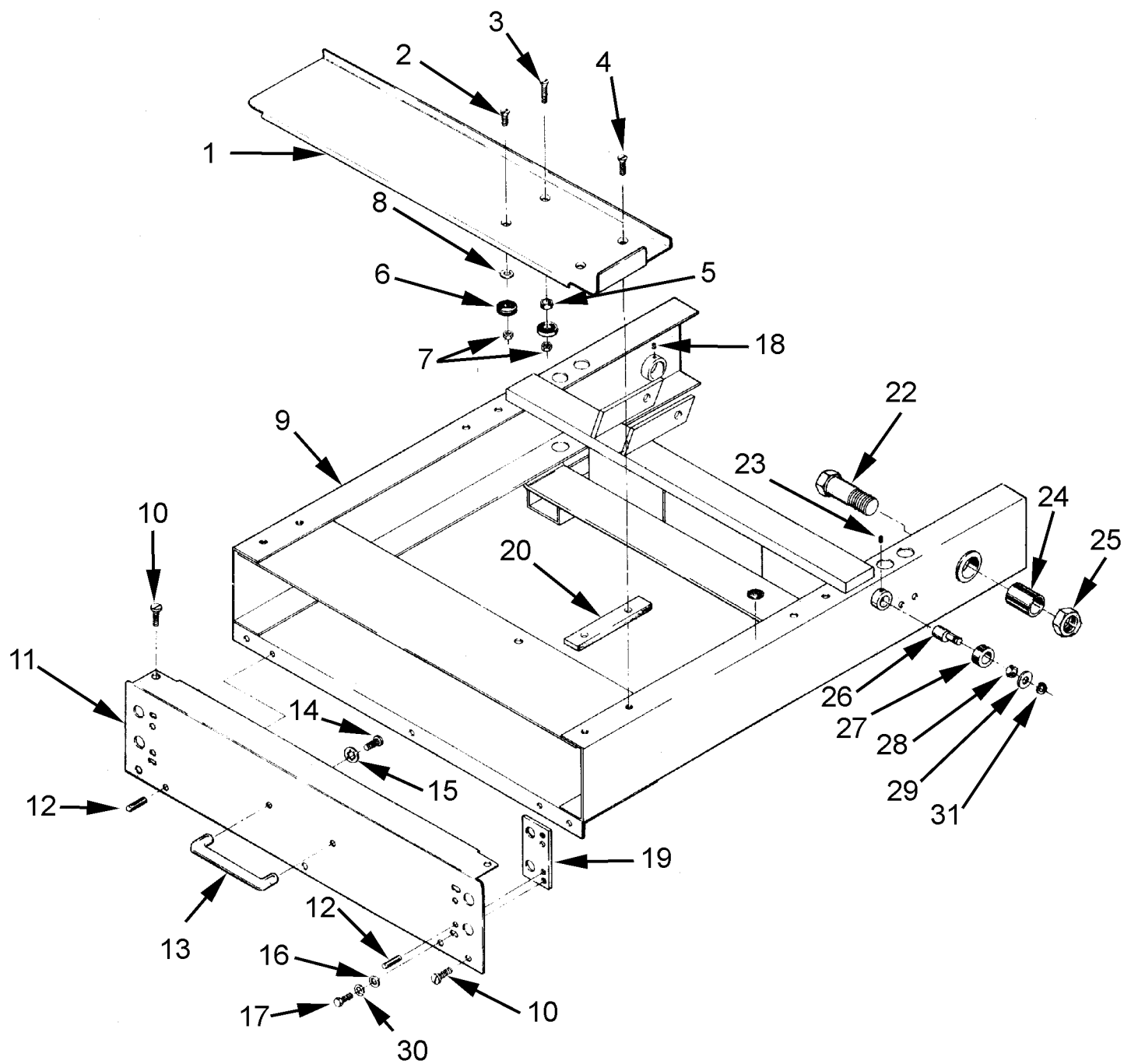
## BLADE AND FRAME ASSEMBLY



## BLADE AND FRAME ASSEMBLY

ITEM #	DESCRIPTION	PART NUMBER
1	Blade Assembly, Standard	4575-00693
	Blade Assembly, Chrome Onion	4575-09693
	Blade Assembly, Stainless Steel	4575-00968
2	Lug Plate Screw	2175-00349
3	Knife Lug Tab	3475-00656
4	Knife Frame Complete, Upper 3/8"	4975-00197
	Knife Frame Complete, Upper 7/16"	4975-00199
	Knife Frame Complete, Upper 1/2"	4975-00201
	Knife Frame Complete, Upper 3/4"	4675-00654
5	Bushing, 5/8" ID	07322-1E
6	Revolving Oiler Sleeve	08594
7	Lug plate set - front and rear 1/2"	4975-00183
	Lug plate set - front and rear 7/16"	4975-00182
	Lug plate set - front and rear 3/8"	4975-00181
8	Blade retaining nut	3375-00990
9	Knife Frame Complete, Lower 3/8"	4975-00198
	Knife Frame Complete, Lower 7/16"	4975-00200
	Knife Frame Complete, Lower 1/2"	4975-00202
	Knife Frame Complete, Lower 3/4"	4675-00655
10	Bushing, 3/4" ID	07322-1F
11	Slide Bar Assembly, Left	4675-00016
	Slide Bar Assembly, Right	4675-00017
12	Slide Bar Strap	270-25389
13	Slide Bar	270-25387
14	Socket Head Screw	2175-00233
15	Lock Washer	2275-03055
16	Flat Washer	09463-60
17	Slide Bar Bracket	270-25388
18	Hex Screw	2175-03061
19	Shim	25390-06
	42 Blades needed for a 3/8" machine	
	36 Blades needed for a 7/16" machine	
	30 Blades needed for a 1/2" machine	
	21 Blades needed for a 3/4" machine	

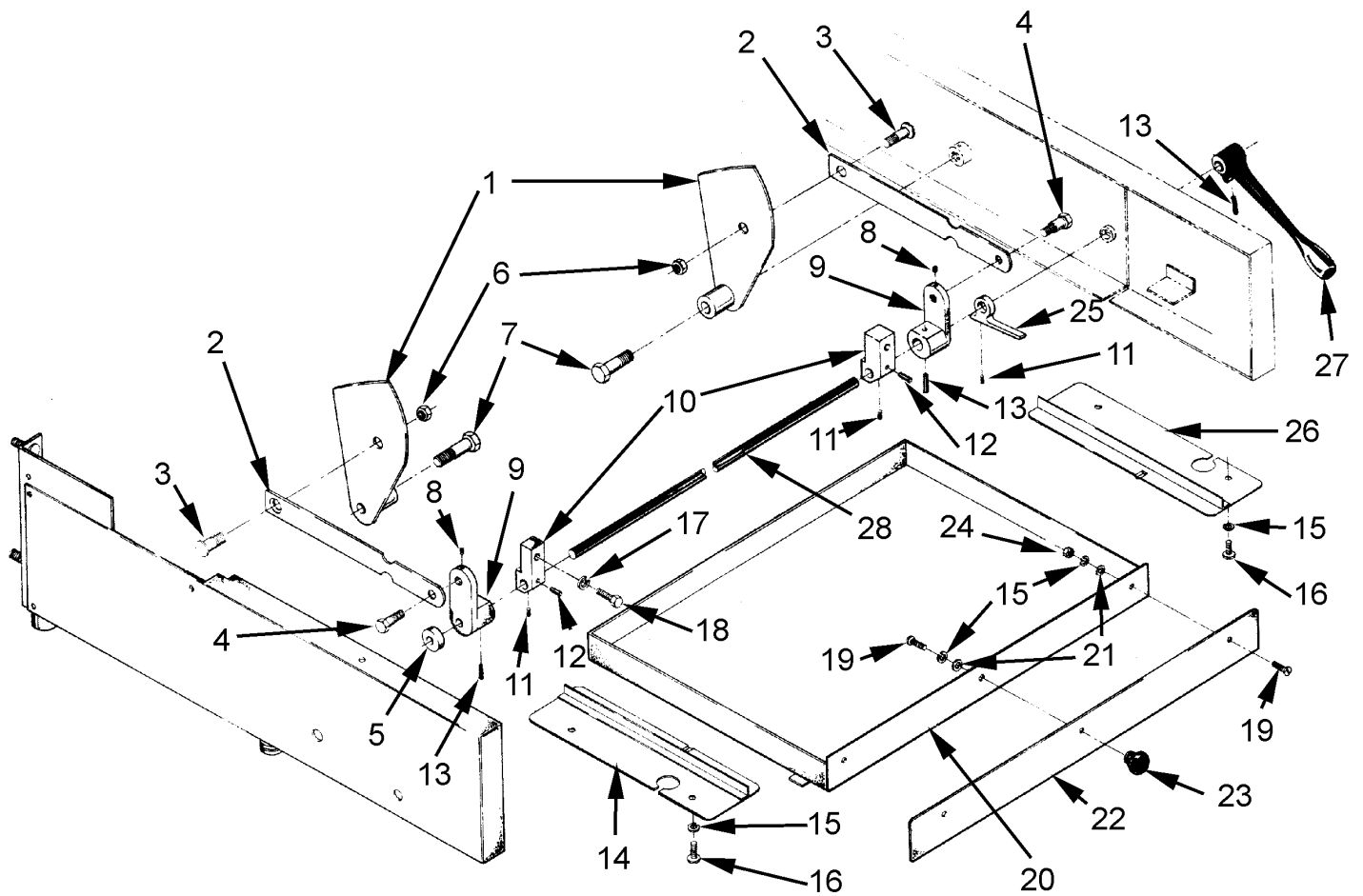
# INNER FRAME



## INNER FRAME

ITEM #	DESCRIPTION	PART NUMBER
1	Bagging Trough	A-07324-6
2	Flat head screw	2175-03631
3	Flat head screw	2175-03634
4	Flat head screw	2175-03653
5	Spacer	08516
6	Rubber pad	02112-1C
7	Hex nut	2175-07030
8	Shim	2275-00408
9	Knife bearing bracket, white	4575-00796
10	Screw	2175-00423
11	Front cover, white	3475-00753
12	Groove pin	2275-01140
13	Frame operating handle	2175-00438
14	Screw	2175-03431
15	Internal tooth lockwasher	2275-03047
16	Washer	2275-00304
17	Hex screw	2175-00200
18	Setscrew	2175-05152
19	Front block	07322-7C
20	Bagging trough spacer	3375-01172
22	Pivot bolt	08469
23	Setscrew	2175-00198
24	Bushing	07103-1
25	Hex nut	08482
26	Eccentric pin	07322-10
27	Cam roller	07322-12
28	Bushing	10151
29	Shim	2275-00403
30	Lockwasher	2275-03055
31	Retaining ring	2175-00078
	Onion Chute	A-07334-1

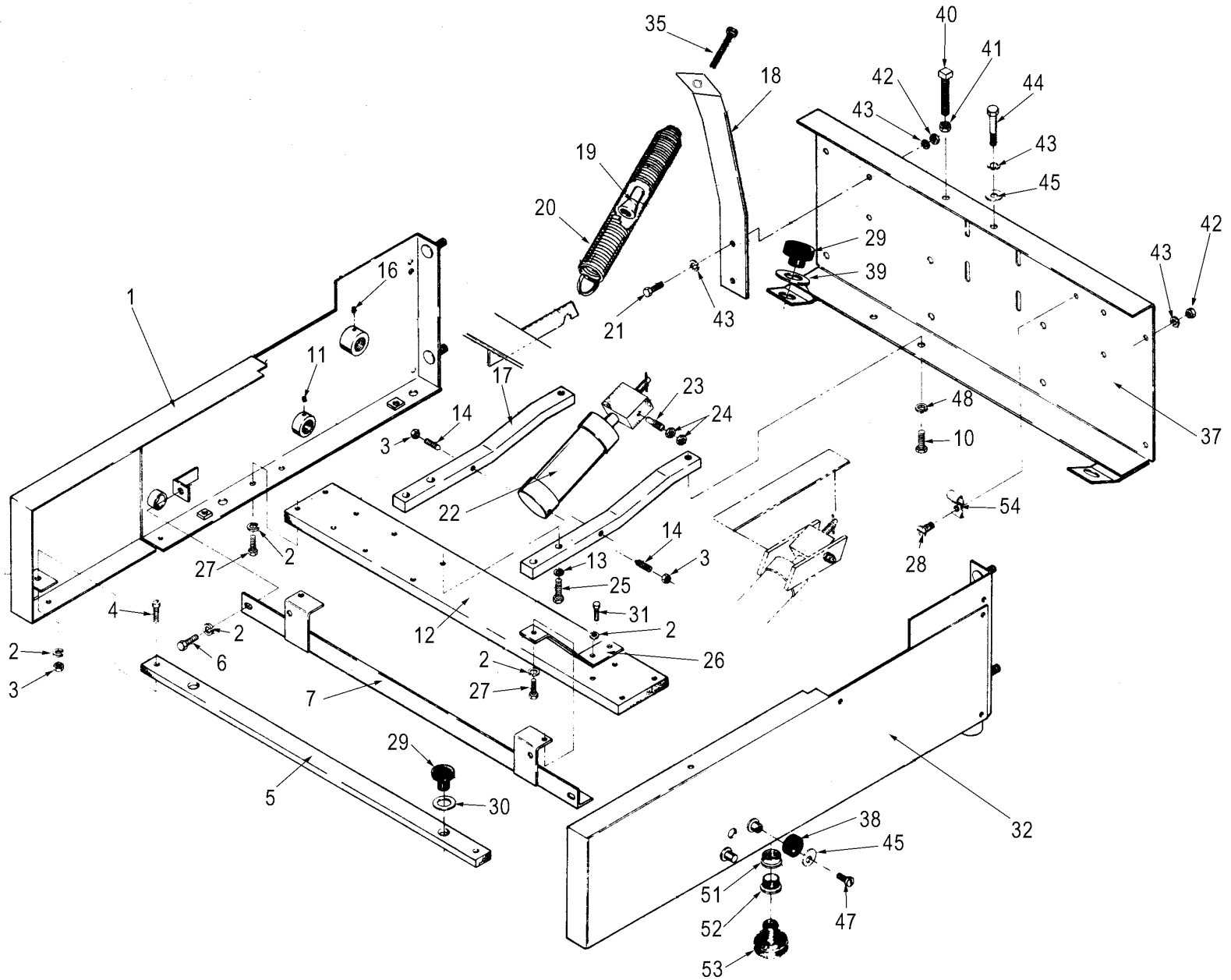
## CAMS, LINKAGES AND SCRAP PAN



## CAMS, LINKAGES AND SCRAP PAN

ITEM #	DESCRIPTION	PART NUMBER
1	Bread Cam, Pair	470-25358
2	Connecting cam link	07324-5A
3	Sholder screw	8589
4	Hex Bolt	8588
5	Spacer	07324-4A
6	Hex Nut	2175-00137
7	Hex Bolt	8587
8	Set Screw	2175-00187
9	Locating Bracket	07324-D
10	Support Bracket	07304-2F
11	Set Screw	2175-00198
12	Taper Pin	9201
13	Taper Pin	2275-00159
14	Scrap pan support assembly L.H.	4575-00251
15	Lock Washer	2275-03045
16	Screw	2175-00189
17	Lock Washer	2275-03055
18	Hex Bolt	2175-00210
19	Screw	2175-03441
20	Scrap pan, gray	3875-00153
	Scrap pan, white, complete	4675-00798
	Scrap pan, chrome, complete	4675-00358
21	Washer	2275-03041
22	Scrap pan front plate, white	3475-00749
	Scrap pan front plate, chrome	3475-00354
23	Scrap pan knob	2275-00405
24	Hex Nut	2175-05040
25	Switch operating arm assembly	3775-00080
26	Scrap pan support assembly R.H.	4575-00250
27	Operating handle	07322-A
28	Bread trough pivot bar	07324-4

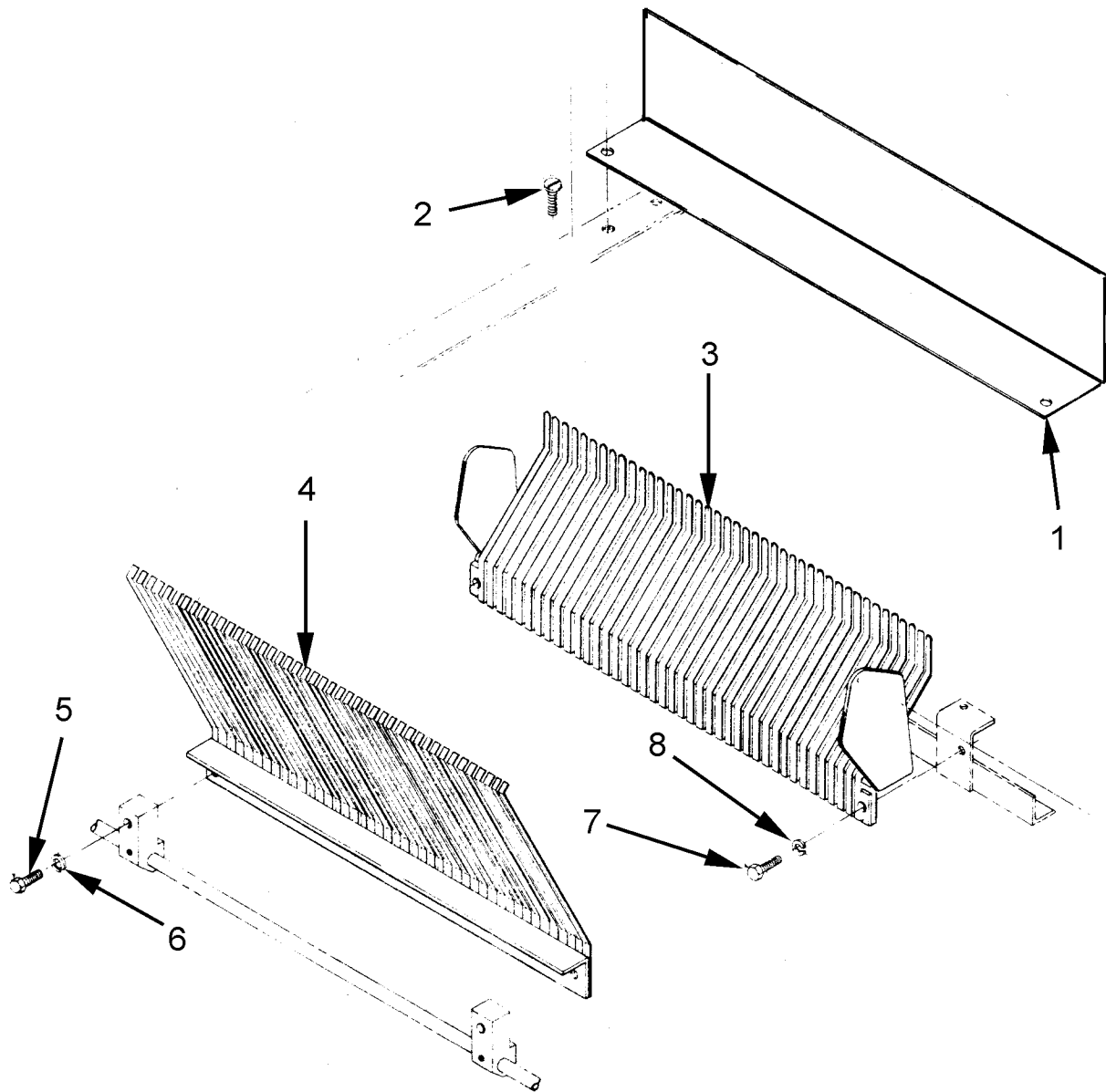
# OUTER FRAME



## OUTER FRAME ASSEMBLY

ITEM #	DESCRIPTION	PART NUMBER
1	Left side frame assy.-white	4575-00911
2	Lockwasher	2275-03055
3	Hex nut	2175-00214
4	Socket head cap screw	2175-00188
5	Front frame brace-white	3575-00203
6	Hex bolt	2175-00175
7	Stationary trough support	2A-07324-3
9	Lockwasher	2275-03055
10	Hex bolt	2175-00210
11	Setscrew	2175-00198
12	Frame brace, bottom	4675-00928
13	Lockwasher	2275-01055
14	Pivot plunger	08456
16	Setscrew	2175-05152
17	Plunger support, bottom	3375-01188
18	Bracket Assy., spring	3375-01186
19	Taper nut	07320-4F
20	Spring	08595
21	Hex bolt	08748
22	Dash pot, complete	4575-00346
23	Pivot plunger	07306-3G
24	Hex nut	2175-00137
25	Hex nut	2175-00256
26	Brace, stationary trough	375-01189
27	Hex bolt	2175-00200
28	Screw	2175-00186
29	Rubber bumper	07320-3D
30	Shim	10297-12
	Shim	10297-30
31	Hex bolt	2175-03051
32	Right side frame assy.-white	4575-00908
33	Screw	2175-00189
35	Hex bolt	2175-00194
37	Rear brace assy.	A-07320-3
38	Operating handle stop	07324-4B
39	Special washer	3275-00115
40	Bolt, square head	12225
41	Hex nut	2175-00173
42	Hex nut	2175-00120
43	Lockwasher	2275-03065
44	Hex bolt	08583
45	Washer	2275-03061
46	Shim	09405-30
47	Screw	2175-00189
48	Lockwasher	2275-03065
51	Lock nut, adjusting foot	07320-1R
52	Adjusting foot	07320-1Q
53	Rubber foot	A-03000-1
54	Clamp, wire	07325-5E
55	Screw	2175-00186
56	Washer	2275-03070
N/S	Set of 4" extention legs	4975-00052

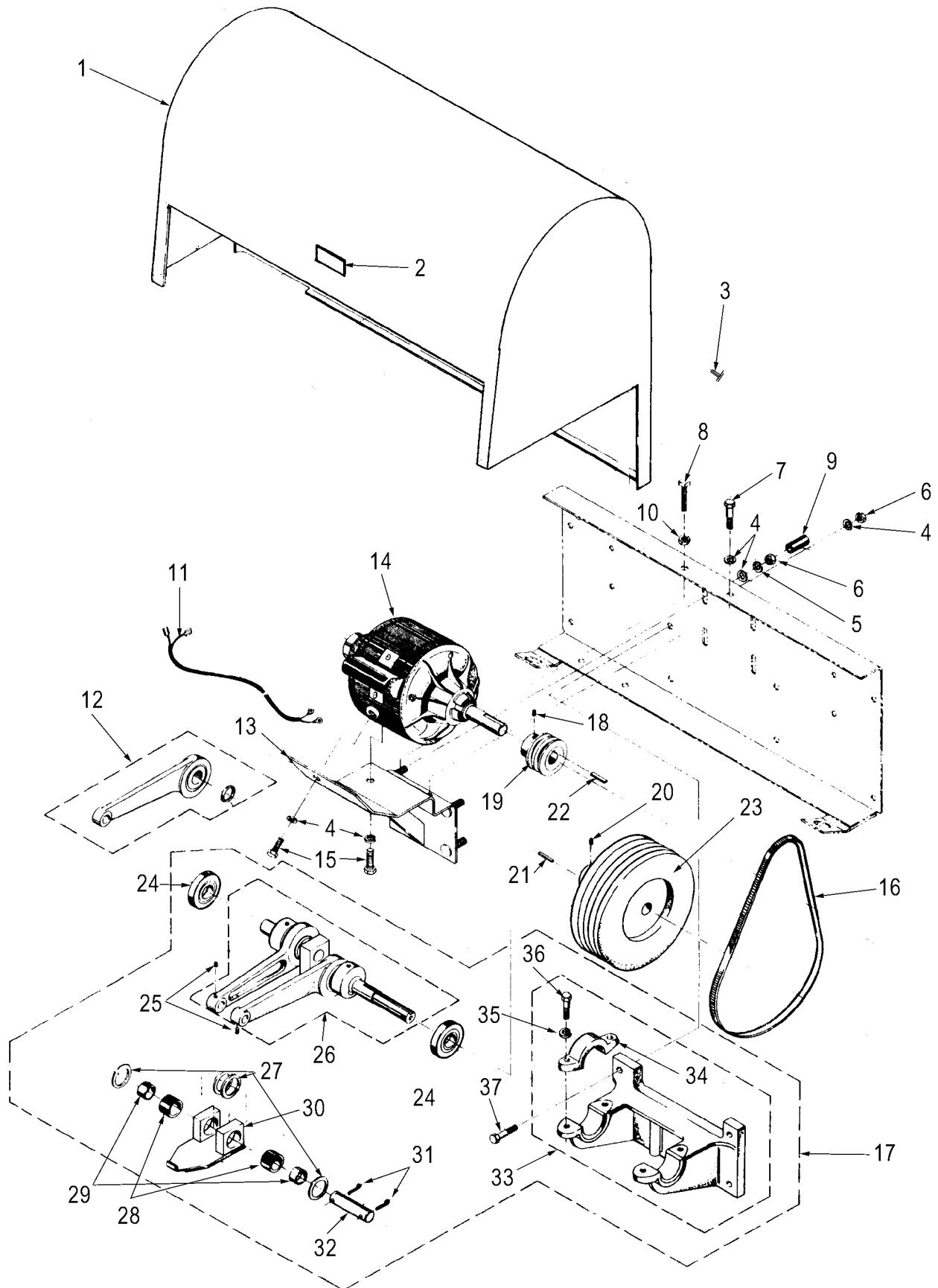
## RACK ARRANGEMENT



## RACK ARRANGEMENT

ITEM #	DESCRIPTION	PART NUMBER
1	"L" Shaped Cover, White	3875-00163
2	Screw	2175-03051
3	Stationary trough assy 1/2"	3A-07324-2E
	Stationary trough assy 7/16"	3A-07324-10C
	Stationary trough assy 3/8"	A-07324-14
4	Movable trough assy 1/2"	A-07324-1D
	Movable trough assy 7/16"	A-07324-12
	Movable trough assy 3/8"	A-07324-13
5	Hex Bolt	2175-00210
6	Lock Washer	2275-03055
7	Hex Bolt	2175-00231
8	Lock Washer	2275-03065

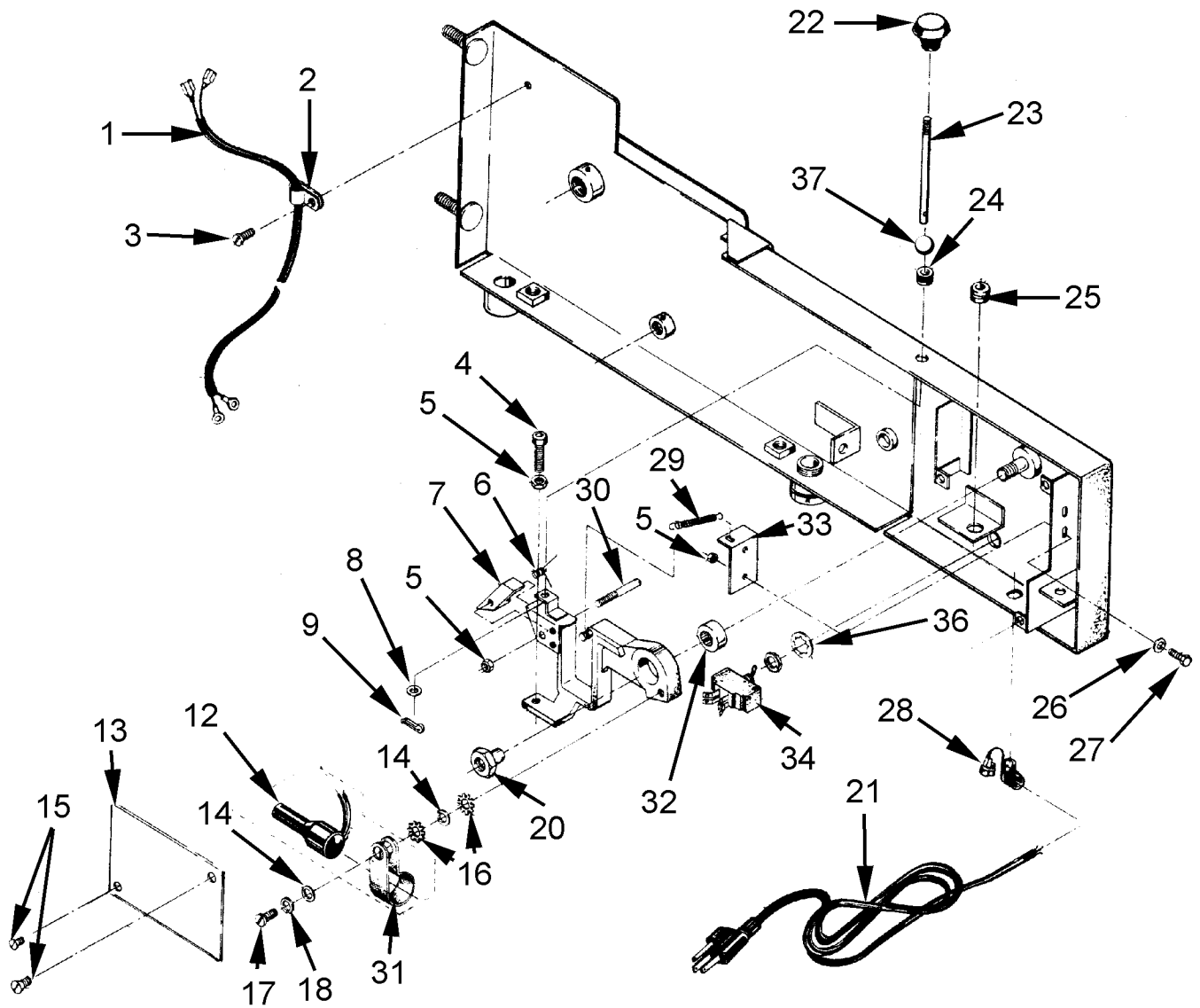
# CRANKSHAFT, MOTOR AND COVER



## CRANKSHAFT, MOTOR, AND COVER

ITEM #	DESCRIPTION	PART NUMBER
1	Machine cover - white, plastic	4575-00885
	Machine cover - chrome	4575-00248
2	Warning label	3175-00537
3	Pan head screw	2175-00189
4	Lockwasher	2275-03065
5	Flat washer	2275-03061
6	Hex nut	2175-00120
7	Hex bolt	2175-01066
8	Square head bolt	12225
9	Rubber cover spacer	07327-4B
10	Hex nut	2175-00173
11	Switch to motor cord	4175-00304
12	Connecting rod & bearing assy	4975-00049
13	Motor base assembly	A-07321-2
14	Motor	07321-1H
15	Bolt	08748
16	Belt	2375-00120
17	Crankshaft & bracket assy.	4675-00690
18	Setscrew	2175-05163
19	Motor pulley w/setscrew	2375-00118
20	Setscrew	2175-05163
21	Square Key	2275-04826
22	Square Key	2275-04822
23	Crankshaft pulley	3775-00346
24	Ball bearing	2375-00010
25	Setscrew	2175-07152
26	Crankshaft shaft assy.	4375-00176
27	Shim	2275-00388
28	Bushing	2275-00249
29	Rubber bushing	3875-00121
30	Plate	4575-00660
30*	Plate assembly	4675-00865
31	Cotter pin	2275-03441
32	Connecting rod pin	3375-00954
33	Crankshaft bracket assy.	4675-00689
34	Crankshaft bracket cap	3775-00348
35	Lockwasher	2275-03055
36	Hex bolt	2175-00256
37	Hex bolt	09799
N/S	Power Cord	4175-00031

## SWITCH MECHANISM



## SWITCH MECHANISM

ITEM #	DESCRIPTION	PART NUMBER
1	Switch to motor cord	4175-00421
2	Wire clamp	07325-5E
3	Truss head scerw	2175-00186
4	Socket screw	2175-00203
5	Hex nut	2175-00199
6	Torsion spring	08670
7	Lever latch	07325-8A
8	Washer	09664-60
9	Cotter pin	2275-03430
10	Wire nut	2675-00024
11	Operating lever assembly	A-07325-C
12	Mercury switch	2675-00646
13	Switch box cover	3875-00159
14	Shim	00942-30
15	Flat head screw	2175-03631
16	Lockwasher	2275-00415
17	Pan head screw	2175-01322
18	Lockwasher	2275-00415
19	Mercury switch clamp	3675-00219
20	Pivot bushing nut	3375-01205
21	Power cord	4175-00031
22	Operating rod knob	2275-00405
	Operating rod	3375-01008
23	Switch operating rod	3375-01008
	Knob & Shaft Assembly	4975-09165
24	Rubber grommet	2275-00481
25	Rubber grommet	NLA
26	Washer	2275-03041
27	Hex screw	2175-00224
28	Strain relief	2675-00562
29	Tension spring	2375-00159
30	Special screw	08671
31	Mercury switch/clamp kit	4975-00170
32	Needle bearing	2375-00186
33	Spring bracket	3475-00863
34	Toggle switch	2675-00617
36	Lockwasher	2275-01087
37	"C" Clip (for new style rod)	2275-00267
N/S	Switch guard	2675-00647
N/S	Drive Rivot	2275-00425
N/S	Pin	12343
N/S	Pilot light 110 VAC	2675-00053
N/S	Bracket,Circuit breaker	3475-00868
N/S	Circuit breaker, 120VAC	2675-00584
N/S	Circuit breaker, 220VAC	2675-00583





PRODUCT SERVICE DEPARTMENT

TROY, OH. 45374-0001

## RECOMMENDED SPARE PARTS LIST

### MB BREAD SLICERS

Qty	Part Number	Description
1	01-407322-00012	Cam Roller
1	01-408595	Spring
1	01-403875-00163	White Cover
1	01-402375-00120	V-Belt
1	01-402675-00617	Toggle Switch
1	01-403475-00656	Knife Lug Tab
1	01-403375-00990	Knife Tension Nut
1	01-404175-00031	Cord and Plug Assy.
1	01-404975-00170	Mercury Switch and Clamp
1	01-407320-0001R	Adjusting Foot, Lock Nut
1	01-407320-0001Q	Adjusting Foot
1	01-408594	Oiler
1	01-4A3000-00001	Rubber Foot
1	01-404575-00346	Dashpot
3	01-404575-00693	Knife Assy. (Carbon Steel)